

acetoin, acetol, acetyl methyl carbinol, bezaldehyde, butyl butyryl lactate, butyric acid, caproic acid, caramel color, delta decalactone, diacetyl, dihydro coumarin, dimethylsulfide, ethyl butyrate, ethyl vanillin, gamma undecalactone, gamma nonalactone, heliotropin, lemon oil, lipolized butter fat, maltol, maple lactone, oil of nutmeg, vanilla bean extract, vanillin and mixtures of two or more of these, and wherein the weight ratio of the average weight of the smaller chips on a number average to the weight of the larger chips on a number average is from 1:2 to 1:25.

21. (Amended) A process for preparing cookies having an extended shelf life, the process comprising: preparing a cookie dough comprising at least one added flavor; and adding to the dough small enhanced flavor chips, said chips comprising said at least one added flavor composition in an amount effective to extend the shelf life of the cookie by migrating from the chip to the a base cake portion formed by baking the dough.

23. (Amended) A cookie containing chips having an extended shelf life, comprising: a continuous cookie base cake having dispersed therein a mixture of chips of different sizes, some small and some larger, and at least some of said small chips comprising at least one flavor in a concentration greater than normally employed in flavor chips.

REMARKS

Reconsideration and allowance of claims 1-25, all of the claims pending in the application, is respectfully requested in view of the above amendments and the following remarks. Claims 20, 21 and 23 have been amended as indicated on page 8 of this Response to provide additional clarity on points raised by the Examiner. No claims have been added or cancelled.